

ASSIGNMENT SET - V
Department of Nutrition

Mugberia Gangadhar Mahavidyalaya



Subject- B.Voc. in Food Processing

Semester-III

Paper Code: BVFPS303T

[FRUITS AND VEGETABLE PROCESSING TECHNOLOGY]

Answer all the questions

Unit-1

1. What are the best practices for handling and managing post-harvest losses in fruits and vegetables?(4)
2. How can the quality and shelf life of fruits and vegetables be extended through innovative packaging and storage techniques?(5)
3. Are there any emerging technologies or trends in the production, processing, or storage of fruits and vegetables that can enhance their quality and reduce waste?(5)

Unit-2

1. How is the technology of drying nuts different from drying fruits and vegetables, and what specific techniques are used? (3)

2. What physical and chemical changes occur in food during the drying and dehydration process? (2)
3. How do these changes in food affect the quality, nutritional value, and sensory attributes of dried fruits and vegetables? (3)
4. What are the key factors that influence the quality of dried products, such as moisture content, color, texture, and flavor? (3)

Unit -3

1. What are the effects of canning and bottling on the nutritive value of foods? (4)
2. What are the common causes of spoilage in canned foods, and how can they be detected and controlled? (6)
3. What are the principles underlying thermal processing in food preservation? (2)

Unit-4

1. What are fortified fruit drinks, and how are they formulated to enhance their nutritional value?(5)
2. What are the techniques used in the production of candies using fruits and vegetables, and how do these differ from traditional candy-making processes?(5)
3. How are chutneys prepared, and what are the key ingredients and flavor profiles associated with these condiments?(5)

Unit -5

1. What is fruit wine, and how is it made through the fermentation of fruits? What are the key factors that influence the quality of fruit wine?(4)
2. How is irradiation used as a preservation method for fruits and vegetables, and what are the applications and benefits of this technology?(5)
3. What are minimally processed fruits and vegetables, and how are they processed and packaged to maintain their freshness and nutritional value?(2+3)

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